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(h) Butchers who dress diseased carcasses shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before engaging again in dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be cleansed of all grease and then sterilized either in boiling water or by immersion in a prescribed disinfectant and rinsed in clear water before using again in dressing healthy carcasses. Facilities for such cleansing and disinfection, approved by the chief food inspector, shall be provided by the establishment. Separate trucks, etc., shall be furnished for handling diseased carcasses and parts. Following the slaughter of an animal affected with an infectious disease a stop shall be made until the implements have been cleansed and disinfected unless duplicate implements are provided.

(j) Meats and meat food products intended for rendering into edible products must be prevented from falling on the floor while being emptied into the tanks by the use of some device, such as a funnel.

(k) Butchers who dress carcasses are prohibited from holding in their mouths skewers to be used in such dressing.

2. No dog shall be permitted in any slaughter house or any place where meats are prepared.

**Meat—Dealers in Required to Obtain Permits. (Reg. No. 62, Bd. of H., July 24, 1912.)**

No person or persons shall sell, deliver, or offer for sale, or otherwise dispose of for human food within the city of Cincinnati any meat or meat products of any cattle, calf, sheep, goat, or swine without a permit so to do from the board of health of the city of Cincinnati. Such permit shall be furnished gratuitously to applicants on condition that all the laws, ordinances, and regulation concerning slaughtering houses, the slaughtering of food-producing animals, the inspection of meat and meat products, the manufacturing and processing of meat or meat-food products, and the sale thereof, be strictly complied with; and such permit shall be revoked by the board of health for violation of any of the above conditions.

**Fish—Cleaning in Markets. (Reg. No. 35, Bd. of H., July 17, 1912.)**

Fish shall not be cleaned of their scales or entrails in any market, public or private, where they may be offered for sale, unless there are proper sanitary facilities for maintenance and disposal of the offal and for the carrying on of the industry in a sanitary manner.

**Fruits and Vegetables—To be Confiscated and Destroyed if Unwholesome. (Reg. No. 42, Bd. of H., July 17, 1912.)**

It shall be unlawful for anyone to sell, offer for sale, or have in his possession with intent to sell, any unripe, overripe, decayed, or unwholesome fruit or vegetables; and the health officer and all officers of the department of health are authorized and directed to immediately confiscate and destroy any such fruit or vegetables when offered for sale.

**Fruits and Vegetables—Ripening of in Dwelling Rooms Prohibited. (Reg. No. 42, Bd. of H., July 24, 1912.)**

No person shall use or permit to be used, for the purpose of ripening any fruits or vegetables, any room, or part thereof, or any apartment occupied for domestic purposes; nor shall anyone sell, expose, or offer for sale, any fruit or vegetables as aforesaid ripened; nor shall any fruits or vegetables whatsoever be sold, or kept, or stored for sale in any such room or apartment as aforesaid.